KAMBROOK

Rice Express

GOOD NAME GOOD VALUE

KAMBROOK SAFETY

Welcome to Kambrook and your new Rice Express. At Kambrook we believe that the safe performance of our products is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

READ ALL INSTRUCTIONS THOROUGHLY BEFORE ACTIVATING THE APPLIANCE AND RETAIN THEM FOR FUTURE REFERENCE.

Ensure that the power source to be used is the same as the voltage requirements of the product.

Switch off at the power outlet and then unplug when not in use and allow all parts to cool before disassembling for cleaning.

Never immerse the cooking body, cord or power plug in water or any other liquid.

Do not put liquid into the cooking body, only the removable cooking bowl is designed to contain liquid.

Do not touch hot surfaces, use handles or knobs.

Lift and remove the glass lid carefully to avoid scalding, and allow water from the lid, to drip into the removable cooking bowl.

This appliance is not intended for use by young children or infirm persons without supervision.

Do not leave the appliance unattended when in use.

Young children should be supervised to ensure that they do not play with the appliance.

Do not let the cord hang over the edge of a table or counter or touch hot surfaces or become knotted.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

This appliance is suitable for domestic use only. Do not use this appliance for anything other than its intended use.

Do not use outdoors.

Regularly inspect the supply cord, plug and actual appliance for any damage.

If found damaged in any way, immediately cease use of the appliance and return the appliance to the nearest authorised Kambrook Service Centre for examination, replacement or repair.
Please call 1800 800 634 for service centre details.

FEATURES OF YOUR KAMBROOK RICE EXPRESS

1. Cooking Body

2. Ezy-clean non-stick removable cooking bowl

3. Glass lid with stainless steel rim which allows you to look at the rice while its cooking

4. Cooltouch handles on cooking body and glass lid

5. Steaming rack

6. Cooking indicator light - the red light indicates that your Rice Express is on "Cook" setting.

7. "Keep Warm" indicator light - the amber light indicates that your Rice Express is "ON" and has automatically switched to "Keep Warm" setting.

8. Selector control lever - press the lever down to commence cooking. The selector control lever will automatically switch up to the "Keep Warm" setting when the rice is cooked.

9. Rice Express measuring cup

10. Rice Express serving spoon

USING YOUR KAMBROOK RICE EXPRESS

Before first use remove any promotional labels and wash the removable cooking bowl, steaming rack, glass lid, Rice Express measuring cup and serving spoon in warm soapy water, rinse and dry thoroughly.

Do not immerse the cord or cooking body in water or any other liquid.

Remove the removable cooking bowl, using the Rice Express measuring cup provided, measure out the required amount of rice and place into the removable cooking bowl.

Wash the rice in the cooker bowl with cold water, drain this water from the rice, continue this process until the water appears clear. Add the required amount of cold tap water.

Please refer to the following tables for quantities (page 6)

Note: When measuring rice use the Rice Express measuring cup provided and level off (fig 1)

1 level Express Cup = 160g of uncooked rice.

(fig 1)

Note: Minimum quantity of uncooked white rice that can be cooked in the Rice Express is 1 Rice Express measuring cup

Place removable cooking bowl into the cooking body.

Place the glass lid into position on top of the removable cooking bowl.

Plug the appliance into a 230/240 volt power outlet.

To begin cooking push the selector control lever down. The cooking indicator light will illuminate (red).

Note: There will only be one light on at a time red for "Cook" setting and amber for "Keep Warm" setting.

When cooking is completed, the Rice Express will automatically switch to the "Keep Warm" setting and the amber keep warm indicator light will illuminate.

When rice finishes cooking and switches to the "Keep Warm" setting, lift the glass lid and 'fluff' the rice up using the serving spoon.

For extra soft rice or to absorb any excess moisture, replace the lid and allow to sit on the "keep warm" setting for 10-15 minutes.

Once cooked, rice can be kept on the "Keep Warm" setting for up to 5 hours, without losing its taste. However when cooking 1 cup of rice, if left on the "Keep Warm" setting, the rice will become dry.

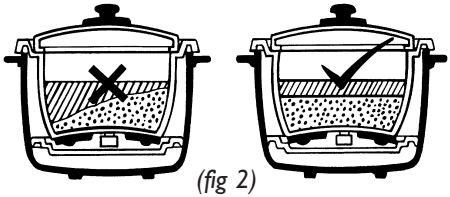
⚠ Caution: Always lift the Glass Lid away from you to avoid steam scalding.

Switch off at the power outlet and then unplug, use oven mitts remove the removable cooking bowl to serve. Allow the Kambrook Rice Express to cool down before cleaning.

Note: To stop the automatic "Keep Warm" setting, simply switch off at the power outlet and then unplug.

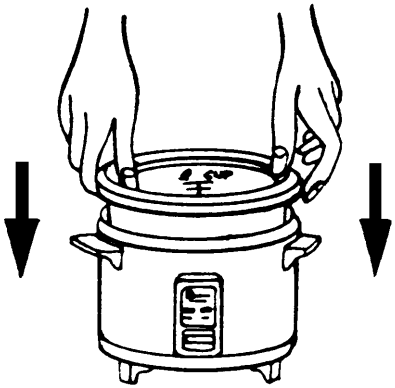
Do not interfere with the automatic selector control lever during the operation.

Always ensure rice is spread evenly across the bottom of the removable cooking bowl and not heaped to one side (fig 2)



(fig 2)

⚠IMPORTANT: To avoid damage to your appliance always ensure that the removable cooking bowl is correctly positioned in the unit and pressed down firmly.



This will ensure proper contact with the removable hotplate surface and produce optimum performance.

Do not use a damaged or dented cooking bowl as this may cause the cooking bowl to sit inside the rice cooker incorrectly.

NOTE: Never use metal utensils inside the removable cooking bowl as they will damage the non-stick surface.

MAINTAINING YOUR KAMBROOK RICE EXPRESS

Switch off at the power outlet and then unplug. Allow all parts to cool before cleaning. Wash removable cooking bowl, steaming tray, glass lid, serving spoon and Rice Express measuring cup in warm soapy water, rinse and dry all parts thoroughly.

Do not wash the removable cooking bowl, steaming tray, Express Cup or cooker body in a dishwasher.

Do not use abrasive cleaners, steel wool or scouring pads as these can damage the non-stick surface inside the removable cooking bowl or scratch the cooking body surface. Never use metal utensils inside the non-stick removable cooking bowl.

Note: If rice has cooked onto the bottom of the removable cooking bowl, fill the bowl with hot soapy water and leave to stand for approximately 10 minutes before cleaning.
The cooking body can simply be wiped over with a damp cloth and then dried.

⚠Caution: Do not immerse cooking body, power cord or plug in water or any other liquid as this may cause electrocution.

RECIPES

NOTE: The Kambrook Express rice measuring cups = 180ml If you misplace the Kambrook Express rice measuring cups, any cup including a standard metric cup can be used, but it is important that the ratios are abided to. Do not leave the Kambrook Rice Express on the 'Keep Warm' cycle for longer than 5 hours. ***The quantity of water used will depend on the age and strain of the rice, as well as personal taste.***

Cooking white rice (Long or short grain)

As a general guide when cooking white rice use a ratio of 1 rice : 1 water

Cooking Table

Uncooked Rice – fill to top of the cup)	**Water level – fill to top of the cup)**	**= Approx. number of cooked rice**
1 Kambrook Express rice measuring cup	1 1/4 Kambrook Express rice measuring cups	2 Kambrook Express rice measuring cups
3 Kambrook Express rice measuring cups	3 Kambrook Express rice measuring cups	6 Kambrook Express rice measuring cups
5 Kambrook Express rice measuring cups	5 Kambrook Express rice measuring cups	10 Kambrook Express rice measuring cups

Cooking brown or 'wild rice mix'

As a general guide when cooking brown or 'wild rice mix' use a ratio of 1 rice : 1.5 water

Cooking Table

Uncooked Rice – (fill to top of the cup)	**Water level – (fill to top of the cup)**	**= Approx. number of cooked rice**
1 Kambrook Express rice measuring cups	1 1/2 Kambrook Express rice measuring cups	3 Kambrook Express rice measuring cups
3 Kambrook Express rice measuring cups	4 1/2 Kambrook Express rice measuring cups	8 Kambrook Express rice measuring cups
4 Kambrook Express rice measuring cups	6 Kambrook Express rice measuring cups	10 Kambrook Express rice measuring cups

Allow approximately 50 minutes to cook 2-3 cups of uncooked brown rice and stir halfway through cooking.

When cooking brown rice, you will see some starchy water bubbles around the lid, throughout the cooking.

For best results when cooking brown rice leave on the "Keep Warm" setting for 20 minutes.

RECIPES

⚠ NOTE: metric cups have been used in all recipes

CHICKEN & BASIL RISOTTO

Serves 4

1 tablespoon olive oil

1 tablespoon commercial herb & garlic butter

1 small Spanish onion, finely chopped

1 1/2 cups Arborio rice, washed

3 metric cups chicken stock

1 char grilled chicken breast, thinly sliced

1 tomatoe, diced

1/2 cup grated Parmesan cheese

1 tablespoon finely sliced fresh basil leaves

Freshly ground black pepper

1. Place oil and butter into the removable cooking bowl, of the Kambrook Rice Express.

2. Press the selector control lever down to "Cook" setting. Heat for 1 minute, add onion, cook for 2 minutes, stirring constantly.

3. Add rice and stir, then add the stock. Cook with the lid on, until the Kambrook Rice Express automatically switches to "Keep Warm" setting. Stirring once during cooking.

4. Fluff rice then fold through chicken, tomatoes, cheese, basil and pepper. Close lid and allow to stand for 10 minutes on "Keep Warm" setting before serving.

TOMATO & ZUCCHINI RISOTTO

Serves 4

2 tablespoons olive oil

1/2 cup leek, thinly sliced

1 clove garlic, crushed

1 cup Arborio rice, washed

440g can Roma style tomatoes, diced

1/2 cup dry white wine

2 cups chicken stock

1/2 cup grated Parmesan cheese

1 cup grated zucchini

2 tablespoons toasted pinenuts

1. Place the oil into the removable cooking bowl of the Kambrook Rice Express.

2. Press the selector control lever down to "Cook" setting. Heat for, 1 minute. Add leek and garlic. Cook for 2 minutes, stirring constantly.

3. Add rice, tomatoes, wine and stock. Cook with the lid on, until the Kambrook Rice Express automatically switches to "Keep Warm" setting, stirring once during cooking.

4. Fluff rice then fold through cheese, zucchini and pinenuts. Close lid and stand for 10 minutes on "Keep Warm" setting before serving.

RISOTTO OF SMOKED CHICKEN AND EGGPLANT

Serves 4

30g butter

2 tablespoons olive oil

1/2 cup leek washed, trimmed and thinly sliced

1 clove garlic, crushed

1 cup Arborio rice, washed

415g can Mediterranean style tomatoes

2 cups chicken stock

1 teaspoon turmeric

1 teaspoon freshly grated lime rind

150g roasted marinated eggplant, chopped

200g smoked boned chicken breast, skinned and thinly sliced

1 tablespoon finely shredded basil

2 tablespoons toasted pine nuts

Black pepper to taste

1. Place butter and oil into the removable cooking bowl of the Kambrook Rice Express.

2. Press the selector control lever down to "Cook" setting. Heat for 1 minute, add leek and garlic. Cook for 2 minutes, stirring constantly.

3. Add rice, tomatoes, stock, turmeric and rind. Cook with the lid on until Kambrook Rice Express automatically switches to "Keep Warm" setting. Stir once during cooking.

4. Fluff rice, then fold through eggplant, chicken, basil, pine nuts and pepper. Close lid and stand for 10 minutes on "Keep Warm" setting before serving.

RICH CHEESY RISOTTO

Serves 4

40g butter

2 tablespoons olive oil

1 small Spanish onion, finely diced

1 clove garlic, crushed

1 cup Arborio rice, washed

Pinch saffron powder

3 cups chicken stock

1 teaspoon grated lemon rind

1/4 cup grated Swiss cheese

1/4 cup grated Romano or Parmesan cheese

50g Brie, finely chopped

1 tablespoon snipped garlic chives

Freshly ground black pepper to taste

1. Place butter and oil into the removable cooking bowl of the Kambrook Rice Express.

2. Press the selector control lever down to "Cook" setting. Heat for 1 minute, add onion and garlic. Cook for 2 minutes, stirring constantly

3. Add rice, saffron, stock and rind. Cook with the lid on, until the Kambrook Rice Express automatically switches to "Keep Warm" setting, stir once during cooking.

3. Fluff rice, then fold through cheeses, garlic chives and pepper. Close lid and stand for 10 minutes on "Keep Warm" setting before serving.

SUSHI RICE

2 metric cups short grain white rice, washed

2 1/4 metric cups water

1 1/2 tablespoons rice vinegar

1 1/2 tablespoons castor sugar

1/2 teaspoon salt

1. Place rice and water into the removable cooking bowl of the Kambrook Rice Express, (thoroughly wash rice first).

2. Press the selector control lever down to "Cook" setting. Cook with the lid on, until Kambrook Rice Express automatically switches to "Keep Warm" setting. Stir once during cooking.

3. Fluff rice. Close lid and allow to stand for 10 minutes on "Keep Warm" setting.

4. Transfer rice to a large, shallow dish. Cool to room temperature.

5. Heat vinegar, sugar and salt over a low heat until sugar dissolves. Sprinkle over rice. Use immediately as required in Sushi recipes.

SUSHI RICE SUGGESTIONS - SEAWEED ROLLS

6 sheets of Nori seaweed

Sushi Rice

Wasabi paste, to taste

150g smoked salmon, thinly sliced

Japanese pickled ginger and vegetables

Finely sliced cucumber or spring onion

1. Place a sheet of seaweed, shiny side down on a sheet of baking paper.

2. Spread a portion of the rice over a third of the nori sheet, leaving a border.

5. Spread a very thin layer of wasabi paste in a narrow line down the centre of the rice. Top with a thin strip of salmon then some pickled ginger and vegetables, cucumber or spring onion.

6. Using the paper as a guide roll up the seaweed to enclose the filling. Press to seal the edges.

7. Using a very sharp knife cut the roll neatly into 2.5cm pieces.

8. Repeat with remaining seaweed and filling. Chill until ready to serve.

Tip: Any leftover Sushi Rice can be frozen.

SEAFOOD PAELLA

Serves 4

3 tablespoons olive oil

1 teaspoon sesame oil

2 cloves garlic, crushed

1 teaspoon freshly grated ginger

1 Spanish onion, diced

1 cup long grain rice, washed

2 1/2 cups seafood stock or chicken stock

375g mixed seafood (prawns, calamari, octopus, mussel meat, white fish fillet)

50g roasted red capsicum, peeled and chopped

2 teaspoons fresh lime juice

1 tomatoe, diced

1/4 teaspoon chilli powder

1 tablespoon chopped fresh coriander

1. Place oils into the removable cooking bowl of the Kambrook Rice Express.

2. Press selector control lever down to "Cook" setting. Heat for 1 minute, add onion, garlic and ginger. Cook for 2 minutes, stirring constantly.

3. Add rice and stock. Cook with the lid on for 10 minutes.

4. Stir in seafood, capsicum and lime juice. Cook with the lid on until Kambrook Rice Express automatically switches to "Keep Warm" setting.

5. Fluff rice, then fold through tomatoes, chilli and coriander. Close lid and allow to stand for 10 minutes on "Keep Warm" setting before serving.

ORIENTAL WILD RICE SALAD

Serves 4

1 tablespoon oil

1 clove garlic, crushed

2 shallots, thinly sliced

1 1/2 cups wild rice mix, washed

600ml chicken stock

100g snow peas, blanched

1/4 cup smoked almonds, halved

1 tablespoon balsamic vinegar

2 teaspoons soy sauce

1/2 teaspoon sesame oil

1 tablespoon sweet Thai chili sauce

1 tablespoon rice wine vinegar

1. Place oil into the removable cooking bowl of the Kambrook Rice Express.

2. Press selector control lever down to "Cook" setting. Heat for 1 minute, add garlic and shallots. Cook for 2 minutes, stirring constantly.

3. Add rice and stock. Cook with the lid on until the Kambrook Rice Express automatically switches to "Keep Warm" setting. Stir once during cooking.

4. Fluff rice. Close lid and stand for 10 minutes on "Keep Warm" setting.

5. Transfer rice to serving dish.

6. Combine vinegar, soy sauce, sesame oil, and chilli sauce and rice vinegar in a screw top jar and shake well.

7. Toss through salad to serve. Serve with snowpeas and almonds warm.

TURKISH PILAF

Serves 4-6

60g ghee or butter

1 tablespoon olive oil

1/2 Spanish onion, diced

1 clove garlic, crushed

1/2 teaspoon lightly crushed cardamom pods

1 teaspoon ground cumin

Freshly ground black pepper

1/2 teaspoon turmeric

1/2 teaspoon salt

1 bay leaf

3 cups Basmati rice, washed

2 cups chicken stock

TIP: for a salad add -
1/2 cup shelled pistachio nuts, finely chopped
1/2 cup chopped dried apricots
1/2 cup chopped dried figs

2 tablespoons chopped fresh coriander

1. Place ghee and oil into the removable cooking bowl of the Kambrook Rice Express.

2. Press selector control lever down to "Cook" setting. Heat for 1 minute, add onion, garlic and spices. Cook for 2 minutes stirring constantly.

3. Add rice and stock. Cook with the lid on, until the Kambrook Rice Express automatically switches to "Keep Warm" setting. Stir once during cooking.

4. Fluff rice, then fold through nuts, apricots, figs and coriander. Close lid and allow to stand for 10 minutes on "Keep Warm" setting before serving.

SPICY RICE

Serve 4

1 1/2 cups long grain white rice

1 1/2 cups chicken stock

1 cinnamon stick

2 cardamom pods

2 coriander seeds

1 whole clove

1 tablespoon orange juice

2 teaspoons lemon rind

1 tablespoon finely chopped mint

125g shelled pistachio nuts

1. Place rice, stock and whole spices into the removable cooking bowl of the Kambrook Rice Express.

2. Press selector control lever down to "Cook" setting. Cook with the lid on, until the Kambrook Rice Express automatically switches to "Keep Warm" setting. Stir once during cooking.

3. Fluff rice, then fold through orange juice, rind, mint and pistachios. Close lid and allow to stand for 10 minutes on "Keep Warm" setting before serving.

MANGO TROPICAL CREAMED RICE

Serves 4

1 1/2 metric cups short grain white rice, washed

1 cup mango nectar

1/2 cup water

450g can sliced peaches, drained, juice reserved

2 teaspoons lime rind

1/2 cup coconut cream

1/4 cup passionfruit pulp

1 tablespoon cinnamon sugar

1. Place rice, mango nectar, water and reserved peach juice in the removable cooking bowl of the Kambrook Rice Express. Reserve peaches for serving.

2. Press selector control lever down to "Cook" setting. Cook with the lid on, until the Kambrook Rice Express automatically switches to "Keep Warm" setting. Stir once during cooking.

3. Fluff rice, then fold through lime rind, coconut cream and passionfruit pulp. Close lid and stand for 10 minutes on 'Warm' setting and serve, dusted with cinnamon sugar, accompanied by peaches, in a serving dish.

WILD BERRY RICE

Serves 4

1 1/2 metric cups short grain white rice, washed

2 metric cups water

1/4 cup warmed honey

2 tablespoons butter, melted

1 cup cream

1/2 cup fresh or frozen blueberries

1/2 cup fresh or frozen raspberries

1/4 cup icing sugar

1/4 cup water

2 tablespoons port

Extra berries for serving

1. Place rice and water into the removable cooking bowl of the Kambrook Rice Express.

2. Press selector control lever down to "Cook" setting. Cook with the lid on, until the Kambrook Rice Express automatically switches to "Keep Warm" setting, stirring once during cooking.

3. Fluff rice and stir in honey, butter and cream. Close lid and allow to stand for 10 minutes on "Keep Warm" setting.

4. Place blueberries, raspberries, icing sugar, water and port into the bowl of a food processor or blender and process until smooth.

5. Fold berry mixture through rice mixture, then transfer mixture to serving glasses.

Top with extra berries and cream if desired.

KAMBROOK 12 MONTH REPLACEMENT WARRANTY

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as rice bowl or lids.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Mono Place, Ellerslie, Auckland.
Phone 0800 253 007, FAX 0800 263 001.

If claiming under this guarantee the product must be returned to freight prepaid.

YOUR PURCHASE RECORD (Please complete) Attach purchase receipt here.

DATE OF PURCHASE_____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record unless you are making a claim

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KAMBROOK

Kambrook 4 Kingston Town Close Oakleigh, Victoria 3166, Australia
Customer Service Line (free call) 1800 800 634 Customer Service Fax 1800 621 337
Kambrook (New Zealand) Mono Place Ellerslie, Auckland, New Zealand
Customer Service Line/Spare Parts 0800 253 007 Customer Service Fax 0800 263 001

Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the one illustrated in this book. Issue 1/01